



BLEU

NORTHEAST SEAFOOD

Catering Menus

At Bleu we make extra effort to source fresh ingredients locally and from small-scale farmers and food producers. Our catering menu is a celebration of the networks that we have built with those local and regional farmers, purveyors, and fishermen. As part of the Vermont Fresh Network, we are dedicated to supporting Vermont agriculture, and bringing fresh, flavorful, high-quality food to all of our guests.

To ensure that your event is a success, we are happy to customize our menus to fit your needs. We will work with any dietary restrictions and/or special requests.



Courtyard Burlington Harbor
25 Cherry Street
Burlington, VT 05401



BREAKFAST

The Continental - \$16/person

Assorted freshly baked pastries
Local bagels, cream cheese
Butter, jam and peanut butter
Green Mountain Creamery yogurt & house-made granola
Fresh sliced fruit
Fruit juices
Green Mountain Coffee, decaf, and Vermont Artisan teas

Hot and Cold Additions

Cold cereals served with milk - \$2/person

Scrambled or poached local eggs - \$3/person

Scrambled local egg whites - \$3/person

Green Mountain Smokehouse bacon - \$4/person

Breakfast sausage - \$4/person

Buttermilk pancakes - \$4/person

House-made oatmeal, brown sugar, dried fruit - \$5/person

Smoked wild salmon, capers, red onion - \$6/person

Breakfast quiche – your choice of cheese, vegetable, ham or bacon - \$6/person

Frittata – your choice of cheese, vegetable, ham or bacon - \$6/person

Croissant French toast served with local maple syrup - \$7/person

Breakfast burrito – your choice of bacon, sausage, or vegetable - \$8/person

Breakfast sandwich – your choice of bacon, sausage, or vegetable - \$9/person

Please add to all food prices a 20% service charge & the appropriate room and meals tax in effect on the function date. All prices are subject to change.



LUNCH

Fresh Sandwiches & Wraps - \$19/person

Made with North Country Smokehouse Meats

Please select 3 of the following served on freshly baked bread:

- Turkey, Cabot cheddar cheese, lettuce, tomato, mayonnaise
- Ham, Dijon, Cabot Swiss cheese, pickles, baby greens
- Roast beef, horseradish mayo, arugula, Cabot cheddar cheese
- Vegetarian wrap with roasted vegetables and hummus
- Chicken salad, tomato, lettuce
- Tuna salad, tomato, lettuce

Kettle chips

Green salad with house-made dressings

Freshly baked cookies

Assorted soft drinks, bottled sparkling & still water

The Deli Buffet - \$20/person (minimum 10 people)

North Country Smokehouse Meats – turkey, ham, and roast beef

Assortment of breads

Lettuce, tomato, red onion, pickles

Sea salt roasted fingerling potato salad

Green salad, seasonal vegetables, house-made dressings

Pasta salad, marinated olives, tomato, basil

Kettle chips

Freshly baked cookies

Assorted soft drinks, bottled sparkling & still water

**Gluten free bread available upon request*

**Grilled vegetables and hummus available upon request*

Additions

Chicken salad - \$4/person

Tuna salad - \$4/person

Homemade Soup - \$5/person

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LUNCH (cont.)

Soup and Salad Bar - \$24/person

Chef's choice seasonal soup

Fresh rolls

Seasonal greens, romaine lettuce, baby spinach

Smoked bacon bits

Sliced grilled chicken

Carrots, cucumbers, bell peppers, radishes, red onions, and sprouts

Hard boiled eggs

Nuts and seeds

Local cheeses – Bayley Hazen bleu cheese, Cabot cheddar

Selection of house-made dressings

Freshly baked cookies

Assorted soft drinks, bottled sparkling & still water

**Gluten free bread available upon request*

**Grilled vegetables and hummus available on request*

Burger Bar - \$26/person (minimum 10 people)

Beef burgers and fresh buns

Cheddar cheese

Sliced tomato, lettuce, pickles, red onion

Ketchup, mustard, aioli

French fries

Green salad with house-made dressings

Freshly baked cookies

Assorted soft drinks, bottled sparkling & still water

**Veggie burgers available upon request*

Boxed Lunch - \$18/person

Great for groups on the go!

Please choose from the following sandwich selections served on freshly baked bread:

- Turkey, Cabot cheddar cheese, lettuce, tomato, mayonnaise
- Ham, Dijon, Cabot Swiss cheese, pickles, baby greens
- Roast beef, horseradish mayo, arugula, Cabot cheddar cheese
- Vegetarian wrap with roasted vegetables and hummus

Kettle chips

Whole fruit

Freshly baked cookies

Your choice of soft drink, bottled sparkling or still water

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APPETIZERS

Passed or stationary

Salt Cod Fritters - \$36/dozen
Black olive puree

Maine Rock Crab Cakes - \$34/dozen
Parsnip cream, brandied cranberries,
micro arugula

Argentine Beef Canapés - \$36/dozen
Local grilled beef, crostini, chimichuri,
pickled red onions

Caprese Skewers - \$32/dozen
Maplebrook smoked mozzarella,
tomatoes, micro basil

Bacon Wrapped Scallops - \$42/dozen
Scallops, celeriac remoulade

Maine Lobster Finger Rolls - \$45/dozen
Buttered roll, mayonnaise, tarragon

Lake Champlain Fried Perch
Sandwiches - \$38/dozen
Spicy red cabbage slaw, bib lettuce, old
bay aioli

Vegetarian Summer Rolls - \$28/dozen
Mango gastrique, black sesame

Chicken Fingers - \$32/dozen
Lavender honey mustard

Stationary

Antipasto display - \$15/person
North Country Smokehouse Meats,
roasted vegetables, marinated olives &
feta

Vegetable Crudit  - \$6/person
Fresh vegetables, aioli, hummus

Bread & Spreads - \$8/person
Hummus, artichoke spinach dip, romesco,
herb oil, crostini, tortilla chips

Vermont Cheese Board - \$10/person
Local artisan cheeses, compote, Castleton
crackers

Raw Bar - \$17/person
Oysters, crab claws, smoked mussels,
shrimp, house-made cocktail and tarter
sauces

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DINNER

Buffet or Family Style Dinner - \$38/person

Garden salad, red wine shallot vinaigrette
Warm rolls, sea salted local butter
Statler chicken breast
Pan Seared Atlantic salmon
Salt roasted fingerling potatoes
Grilled seasonal vegetable
Wild Mushroom Pappardelle
Seasonal dessert
Coffee and tea service

Entrée Additions

Grilled Vermont strip steak - \$15/person

Side dish additions - \$6/person, per item

Green beans, herb brown butter
Creamy polenta
Smoked cheddar mashed potatoes
Brown rice pilaf
Steamed baby spinach
Roasted mushroom ragout

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DINNER (cont.)

Plated Dinner (for groups of 10-30) - \$50/person

Choose one starter:

- Maine Rock Crab Cake
- Seafood Chowder

Choose one salad:

- Baby greens, Plymouth Big Blue, candied bacon, tomatoes, buttermilk herb dressing
- Caesar, romaine, Vermont pecorino, local croutons, white anchovies, garlic dressing

Choose two entrees selections, plus one vegetarian:

- Grilled VT strip steak, herb brown butter green beans, creamy polenta, red wine demi
- Statler chicken breast, smoked cheddar mashed potatoes, grilled asparagus, red wine demi
- Penne with roasted vegetables, Vermont pecorino, green garlic
- Pan seared Atlantic salmon, brown rice pilaf, steamed baby spinach, buerre blanc
- Roasted pork loin, salt roasted fingerling potatoes, wild mushroom ragout, boiled cider
- Cod Bouillabaise, mussels, clams, potatoes, fennel, tomato saffron broth, shallot, pernod, aioli

Seasonal dessert

Coffee and tea service

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SNACKS

Freshly baked cookies - \$36/dozen
Fudge brownies - \$24/dozen
Assorted bags of snacks (chips, pretzels, crackers, etc.) - \$2/bag
Selection of candy bars & granola bars - \$2/bar
Mixed nuts - \$4/person
Assorted Green Mountain Creamery yogurts - \$3/person
Fresh fruit display - \$6/person
Tortilla chips & salsa - \$3/person
Assorted dessert bars - \$3/bar
Make your own trail mix bar - \$8/person

BEVERAGES

Assortment of soft drinks, sparkling & still water - \$3/person
Assorted bottled Nantucket Nectars juices - \$5/person
Freshly brewed unsweetened iced tea - \$18/gallon
Lemonade - \$18/gallon
Hot or cold Vermont apple cider (seasonal) - \$27/gallon
Green Mountain Coffee and Vermont Artisan teas - \$4/person

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